

**Ganado KJT Hall 7<sup>th</sup> Annual**  
**Práce Z Lásky Bar-B-Que Cook-off**  
“Labor of Love Bar-B-Que Cook-off”  
**September 7, 2019**

- **COOKED ON SITE** - All meat will be brought to the cooking site RAW! Meat WILL be inspected and will be prepared from scratch within the time constraints of the cook off. NO meat will be allowed to leave site after it has been inspected.
- **TURN IN TIMES** -
  - Beans - 1PM
  - Chicken - 2PM
  - Ribs - 3PM
  - Brisket - 4PM
- **TURN IN QUANTITIES** - Cook's will turn in ten (10) full slices of Brisket, approximately 1/4 to 3/8 Inch thick (approximately the width of a pencil). If meat is sliced too thick, the cook will be required to take it back and correct it. Cook will turn in ten (10) full pork spare ribs. **Chicken will be one-half of a whole chicken not disjointed containing a breast portion, leg, thigh and wing.**
- **MARKERS AND GARNISH** - Cooks may cook with sauce, however when preparing meat product for turn-in, nothing may be added to the meat in the tray. Nothing should be “puddled” in the tray. Any and all garnishes are prohibited.
- **SANITARY CONDITIONS** - The Head Judge may disqualify a contestant for unsanitary conditions or entries.
- **JUDGING FORMAT** - The approved KJT BBQ Cook-off Committee Judging sheets will be used (copy attached).
- **JUDGING TRAYS** All entries will be submitted in identical containers which have been assembled and brought to the site by the Head Judge. The container is a 9 X 9 hinged foam tray with a matched pair of identically numbered tickets affixed to the tray. One ticket is to be signed in ink by each cook when trays are picked up. The signed ticket ONLY will be used to match to the ticket number when or if called out. Each cook will be provided with a piece of foil (Reynolds 711) for each turn-in, which will be placed in the bottom of each tray. The meat is placed on the foil. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.
- **PINTO BEANS** - will be started at the site from dry pinto beans. The cup provided also has a matched ticket affixed to the top of the cup. Fill the cup to within one (1) inch of the top of cup with juice that almost covers beans. Nothing is to be included in the bean cup larger than a bean. Cooks may cook with condiments, veggies and/or meat and spices, however, remember, when beans are turned in there is to be nothing in the cup larger than a bean. One cup of beans only will be turned in from any one pot of beans. Multiple paid entries from any one cooking team will be subject to monitoring by the KJT BBQ Cook-off Committee.